



**AGRARIA
FARMERS
& FISHERS**
At the Georgetown Waterfront

**Restaurant Week Two-Course Lunch
August 24 – 30, 2009**

Select two of the following items

Small Plates

Chocolate-Dipped Bacon Lollipops
Double-dip thick cut Sweet Onion Rings
Summer Hummus w/ griddled Navajo bread
Fresh Beet and Warm Goat Cheese Watercress Salad
P.E.I “Rope Harvested” Mussels with choice of broth
House made chilled Gazpacho (add crab or shrimp +\$4)

Entrees

Fried Walleye Fish Sandwich w/fries or slaw
Farmers Daughter Veggie sandwich w/ fried or slaw
El Diablo hand-tossed Pizza
Roasted Vegetable hand-tossed Pizza
Oven roasted Culotte Angus Beef Steak and Fries
Pan-fried Cowboy Chicken with Yukon Gold whippers
Salmon – any style, with rice-a-roni and vegetable
Hand made Goat Cheese Ravioli

Homemade Desserts

Fruit Cobbler with a dip of ice cream
Carrot Cake – Farmer’s famous with caramel sauce
Key lime pie – tangy and delicious
Yellow Cake with Chocolate Icing

\$20.09 per person; excludes beverages, bar, tax and gratuity.